

Corn with Bacon and Chipotle

Servings: 4

Source: New York Times, Sept. 3, 2008 (Spicy Fried Corn with Bacon and Chipotle)

Ingredients

- 4 Corn, Shucked
- ¼ lb. Bacon, Roughly Chopped
- 1 teaspoon Chipotle in Adobo Sauce, seeded if desired, finely chopped
- ½ teaspoon Kosher Salt
- 3 Fresh Chopped Cilantro
- Sour Cream, For Serving, Optional

Method

1. Slice corn kernels off cob. Fry bacon in large skillet over medium- high heat until crisp, about 5 minutes. If pan looks very greasy, spoon off some bacon fat if desired.
2. Stir corn into skillet and cook for 3 minutes. Stir in chipotle and salt. Add 2 tbsp water and cook, scraping up browned bits from bottom of pan, and simmering until thickened. Stir in cilantro and serve, topped with a dollop of sour cream if you like.